JEB'S

SEA FOOD HOUSE & CAFE

Davis Printing Company

COCKTAILS AND APPETIZERS

Fresh Crab Meat Cocktail	40c
Fresh Shrimp Cocktail	40c
Lobster Cocktail	50c
Oyster Cocktail	35c
Combination Sea Food Cocktail	40c
Fruit Cocktail	40c
Canape Lorenzo	25c
Cavair Canape	50c
Stuffed or Queen Olives	25c
Celery Hearts	25c
Sweet or Dill Pickles	15c
Tomato Juice	10c

STEAKS AND CHOPS

WE SERVE POTATOES WITH ALL STEAKS

Chopped Sirloin Steak with Mushroom Sauce and Potatoes	45c
K. C. Sirloin Steak	65c
U. S. Choice , form the Strip	$1.25
Fillet Mignon	75c
Beef Tenderloin, Broiled	75c
Jeb's K. C. Sirloin, from the Strip	$2.00
Individual Planked Steak	$1.50
Broiled Lamb Chops, French Fried Potatoes	55c
Pork Chops, Broiled or Fried	45c
Fried Tennessee Ham Steak with Natural Gravy	85c
Breaded Veal Cutlets	40c
Fried Calf Liver with Bacon or Onions	35c
Hamburegr Steak with Onions	45c

SAUCE

Mushroom Sauce	25c
Creole Sauce	15c
Tomato Sauce	10c
Spanish Sauce	20c
Bordelaise Sauce	25c
Cream Gravy	10c

POULTRY

Broiled or Fried Half Spring Chicken	——
Whole	——
Fried Chicken Loaf, half	——
Whole Chicken Loaf	$1.50
Broiled Chicken Livers on Toast with Bacon	75c
Chicken Livers Brochette	65c
Chicken Livers, Shirred Egg	65c

HAM AND EGGS AND OMELETTES

Broiled or Fried Eggs, 2	20c
Poached Eggs on Toast	25c
Shirred Eggs, 2	25c
Ham and Eggs	30c
Bacon and Eggs	30c
Broiled Bacon	35c
Fried Ham Steak with Gravy	55c
Country Pork Sausage	30c
Brookfield Sausage	40c
Brains and Eggs Scrambled	35c
Sausage and Eggs	35c
Spanish Omelette	40c
Ham Omelette	35c
Bacon Omelette	35c
Jelly Omelette	35c
Cheese Omelette	35c
Chicken Liver Omelette	50c
Chicken Omelette	50c
Plain Omelette	25c
Oyster Omelette	50c

SANDWICHES

Ham Sandwich	15c
Chicken Sandwich	25c
Chicken Salad Sandwich	20c
Club Sandwich	35c
Ham and Egg Sandwich	20c
Bacon and Egg Sandwich	20c
Egg Sandwich	10c
Special Oyster Sandwich	25c
Roast Beef Sandwich	15c
Roast Pork Sandwich	15c
Bacon and Tomato Sandwich	15c
Baked Ham Sandwich	20c
Swiss or American Cheese	15c
Tomato Sandwich	10c
Country Ham Sandwich	20c

POTATOES AND VEGETABLES

Au Gratin Potatoes	30c
Lyonnaise Potatoes	25c
Hash Brown Potatoes	20c
French Fried Potatoes	15c
Shoe String Potatoes	20c
Waffle Fried Potatoes	20c
Julienne Potatoes	20c
Saratoga Chips	20c
Asparagus Tips on Toast	35c
Stewed Tomatoes	20c
Stewed Corn	20c
Spinach	20c
English Peas	20c
French Fried Onions	25c
Stewed Mushrooms	35c

FRUITS, FRUIT JUICES AND PASTRY

Grape Fruit, Half	10c
Whole	20c
Sliced Peaches	20c
Apple, Pineapple, Cocoanut, Cherry, Raisin and Lemon Pie, per cut	10c
Orange Juice	10c
Grape Fruit Juice	10c
Tomato Juice	10c
Sliced Pears	20c
Chocolate or Cocoanut Cake, per cut	10c
Sliced Pineapple	20c
Sliced Bananas with Cream	20c
Baked Apple	10c
Stewed Prunes	10c

FRESH SEA FOODS RECEIVED DAILY FROM THE COAST

FRESH FISH COOKED TO ORDER

Tenderloin of Trout, Tartar Sauce ——
Spanish Mackerel, Lemon Butter ——
Red Snapper Steak, Fried or Broiled ——
Fried or Broiled Speckled Trout ——
Broiled Sea Bass Steak, Butter Sauce ——
Broiled Halibut Steak, Butter Sauce ——
Broiled Salmon Steak with Parslad ——
Fried Smelts in Butter ——
Escallopes, Fried or Broiled, Tartar Sauce ——
Broiled Flounder, Lemon Butter Sauce ——
Red Snapper, Court Boulion ——
Red Fish, Fried or Broiled, Drawn Butter ——
Imported Sardines in Olive Oil, Combination Salad ——

OYSTERS IN SEASON

Oysters on Half Shell, ½ dozen 35c
Dozen 65c
Oysters Stewed, half dozen 35c
Dozen 65c
Broiled Oysters on Toast with Bacon, half dozen 50c
Dozen 90c
Scalloped Oysters in Shell 50c
Steamed Oysters with Butter Sauce, ½ dozen 50c
Dozen 95c
Fried Oysters, half dozen 35c
Dozen 65c
Pan Roast Oysters, ½ dozen 45c
Dozen 85c
Oysters Rockefellow, half dozen 60c
Dozen $1.20
Baked Oysters on Shell, ½ dozen 50c
Dozen 95c

GUMBO AND SOUPS

Louisiana Crab Gumbo 20c
Shrimp Gumbo 25c
Oyster Gumbo 20c
Creole Gumbo 20c
Clam Chowder 20c
Cream of Tomato Soup 25c
Tomato Soup 25c
Vegetable Soup 25c
Chicken Soup 25c

SALADS

Fresh Shrimp Salad 40c
Lobster Salad 50c
Salmon Salad 50c
Combination Salad 25c
Lettuce and Tomato Salad 25c
Sliced Tomatoes 20c
Potato Salad 20c
Fresh Crab Meat Salad 50c
Sea Food Salad 50c
Tuna Fish 50c
Fruit Salad 40c
Chicken Salad 40c
Head Lettuce 20c
Cole Slaw 15c

FRESH SHRIMP AND CRABS

Fried Soft Shell Crab, Tartar Sauce ——
Two ——
Cold Boiled Hard Shell Crabs with Mayonnaise, 2 ..... 35c
Stuffed Deviled Crab, Tartar Sauce, F. F. Potatoes 30c
Fresh Shrimps, Mayonnaise 40c
Fried Shrimp in Butter 40c
Cold Crab Meat 50c
Shrimp Creole with Rice 50c
Crab Meat Creole 50c
Crab Meat, Canapa Lorenzo ..... 20c; 2 for 35c

FLORIDA AND MAINE LOBSTERS

Broiled ½ Florida Lobster, Butter Sauce ——
Whole ——
Broiled Maine Lobster, Butter Sauce, Half ——
Whole ——
Lobster Creole in Casserole ——
Lobster, Thermidor, Half ——
Creamed Lobster on Toast ——
Stuffed Lobster, Louisiana Style, ½ ——

DRINKS AND BEVERAGES

Coffee, per cup, 5c; Pot 10c
Hot Tea, per cup, 5c; Pot 10c
Sweet Milk 7c
Butter Milk 5c
Hot Chocolate, per cup 10c
Popular Brands of Beer ——

WHISKIES AND WINES

FOR PRICES—SEE REGULAR LIQUOR MENU

Name of Brands	Half Pts.	Min.	Name of Brands	Half Pts.	Min.
Apple Brandy	.—	.—	Peach Brandy	.—	.—
Barclay's Private Stock	.—	.—	Paul Jones	.—	.—
Barclay's Gold Label	.—	.—	Red Brook	.—	.—
Bottoms Up	.—	.—	Rum	.—	.—
Calverts' Special	.—	.—	Ronrico	.—	.—
Calverts' Reserve	.—	.—	Bacardi	.—	.—
Canadian Club	.—	.—	Spot Bottle	.—	.—
Calverts' Gin	.—	.—	Sloe Gin	.—	.—
Cavalier's Gin	.—	.—	Seagram's 7 Crown	.—	.—
Gordon's Gin	.—	.—	Seagram's 5 Crown	.—	.—
Cream of Kentucky	.—	.—	Seagram's V. O.	.—	.—
Four Roses	.—	.—	Schenley's Ancient Age	.—	.—
Fleichman's Gin	.—	.—	Tom Hardy	.—	.—
Golden Wedding	.—	.—	Ten High	.—	.—
G. W.	.—	.—	T. W. Samuels	.—	.—
Grand Dad	.—	.—	Teacher's, 4-5 pint	.—	.—
Haigg and Haigg, 4-5 pint	.—	.—	White Horse, 4-5 pint	.—	.—
Mint Springs	.—	.—	Vat 69	.—	.—
M. & M.	.—	.—	Cock Tails	.—	.—
Overhold	.—	.—	Imported Wines,	.—	.—
Old Forrester	.—	.—	Champagne,	.—	.—
Old Schenley's	.—	.—	Domestic Wines, pint ....., quart	.—	.—

TAKE HOME AN OYSTER LOAF—HALF DOZEN ..... 50c ● DOZEN 85c

Jeb's Special Seafood Dinner $1.00

Choice of Cocktail or Soup — Canape Lorenzo

Head Lettuce, 1000 Island Dressing

Snapper Steak, Fried or Broiled, with Lemon Butter Sauce

Whole Speckled Trout, Fried or Broiled — Filet Trout Almondine

Jumbo Soft Shell Crab, Fried, with Tartar Sauce

Whole Flounder, Fried or Boiled — Filet of Trout, Marguerite

Whole Spanish Mackerel, Charcoal Broiled

Frog Legs, Fried, with Tartar Sauce — Fried Shrimps in Butter

Scallops, Fried or Broiled — Crab Meat au Gratin

Thick Fillet Mignon with Mushrooms

Sizzling Sirloin Steak with Mushrooms

Choice of Two Vegetables

Waffle Potatoes — French Fried Potatoes

Green Peas — Stewed Corn

Choice of Dessert — Coffee, Tea or Milk

JEB'S SPECIAL SEA FOOD DISHES

OYSTERS IN SEASON

Fresh Oyster Cocktail on Half Shell, half....35c
Dozen....~~60c~~ 65
Fresh Oysters on Half Shell, Half Doz....35c
Dozen....~~60c~~ 65
Fried Oysters in Batter or Louisianna Style
Half Dozen....35c; Dozen....~~60c~~ 65
Oyster Stew in Milk, Half Doz. 35c; Doz....~~60c~~ 65
In Cream....10c Extra
Baked Oysters in Shell, Half....45c; Doz....85c

Oysters en Brochette....60c
Scalloped Oysters en Casserole....50c
Oysters, Pan Roast on Toast, Half 40c; Doz. 65c
Oyster Patties....75c
Oysters ala Rockefellow, Half 55c; Doz....90c
Oysters ala Casino, Half....55c; Dozen....90c
Oysters Broiled on Toast, Half....45c; Doz. 70c
Oyster Loaf, Half....45c; Whole....~~65c~~ 85

JEB'S SEA FOOD DISHES

We Serve Potatoes with Sea Foods

Half Southern Lobster, Broiled....75c
Half Southern Lobster, Thermidor....75c
Lobster ala Newburg, en Casserole....85c
Lobster, ala au Gratin....85c
Fresh Shrimps a la Newburg....65c
Fresh Crab Meat au Gratin....75c
Crab Meat ala Newburg....75c
Chicken ala King....55c
Fillet of Trout, Marguerite....65c
Baked Red Snapper, Court Bouillon....1.00
Shrimps A La DeJon....65c
Shrimps ala Creole in Rice....~~45c~~ 50
Broiled Halibut Steak, Lemon Butter Sauce....60
Broiled Salmon Steak with Parslad Sauce....60
Canadian Smelts Fried in Butter, Tartar Sauce....40c
Broiled Pompano, Maitre d'Hotel....——

Pompano en Papillotte....1.00
Mackerel en Papillotte....90c
Red Snapper, Bouillabaisse....1.00
Stuffed Lobster, Louisiana Style....75c
Scallops Fried or Broiled, Tartar Sauce....——
Tenderloin of Trout, Tartar Sauce....40c
Salt Water Trout, Fried or Broiled....——
Spanish Mackerel, Broiled, Lemon Butter Sauce....——
Red Snapper Steak, Fried or Broiled....——
Pompano, Broiled, Lemon Butter Sauce....——
Cat Fish, Fried....——
Flounder, Whole or Steak....——
Imported Sardine, Combination Salad....45c
Fried Perch....——
Tuna Fish, Combination Salad....45c
Red Salmon, Combination Salad....45c

Scallop Platter .75
Fried or Broiled
New York Scallops
Shoe String Potatoes
Combination Salad
Coffee, Tea or Milk

Shrimp a la De Jon Dinner 1.00
Choice Gumbo or Chowder
Shrimps a la De Jon
Lettuce with Thousand Island Dressing
Coffee, Tea or Milk

Trout Marguerite Dinner 1.00
Choice of Cocktail and Salad
Coffee, Tea or Milk

Lobster Platter 1.13
Choice of Cocktail and Soup
Half Lobster Louisian
or Thermidor
Shredded Lettuce Russian Dressing
Coffee, Tea or Milk

Special Shore Dinner $1.00
Choice of Cocktail
Fish, Oysters, Scallops, Shrimps
Stuffed Crab
Coffee, Tea or Milk

Chicken a la King .85
Fruit Cup
Waffle Potatoes
Lettuce Salad
Coffee, Tea or Milk

Pompano En-papillotte Dinner 1.25
Choice of Cocktail and Salad
Coffee, Tea or Milk
Cooked in Parchment Paper

Mackerel En-papillotte Dinner .90
Choice Cocktail and Salad
Coffee, Tea or Milk
Cooked in Parchment Paper

Fried Chicken Dinner .85
Choice of Cocktail
½ Fried or Broiled Milk Fed Chicken
Julienne Potatoes and Salad
Coffee, Tea or Milk

SPAGHETTI DINNER .75
With Meat Balls
En Casserole Italian Style
Coffee, Tea or Milk

Jeb's Seafood House

Saturday, March 21, 1942

OUR SEAFOODS ARE RECEIVED FRESH DAILY — OUR PRICES ARE GOVERNED BY MARKET

SOUPS Turtle Soup .25 Creole Gumbo .20 Clam Chowder .20 Vegetable Soup.15

COCKTAILS and SALADS

Oyster Cocktail.....35	Shrimp on Ice.....40	Crab Meat Salad.....50
Shrimp Cocktail.....40	Shrimp Salad.....40	Tuna Fish Salad.....50
Crab Meat Cocktail.....45	Combination Salad.....25	Chicken Salad.....40
Shrimp a la Jeb's.....40	Lettuce and Tomato Salad.25	Fruit Salad.....40

CHOICE OF APPETIZERS OR SOUPS ON DINNERS
Shrimp or Oyster Cocktail, Tomato Juice,
Louisiana Creole Gumbo, Turtle Soup, Vegetable Soup

SALAD – Combination Salad

	CHOICE OF SEAFOODS OR MEATS ON DINNERS	Price of Entrees	Price of Dinners
SEA FOODS	Shrimp, a la Jeb's For Appetizer	.40	
	OYSTERS ON HALF SHELL, Half Dozen .35; Dozen .65		
	Fried Shrimp in Butter, Tartare Sauce, French Fried Potatoes	.40	.60
	Whole Maine Chicken Lobster Broiled With Drawn Butter	1.25	1.45
	Fried Frog Legs, Tartar Sauce	.85	1.05
	Fresh Water Cat Fish Fried, French Fried Potatoes	.75	.95
	Snapper Throats, Fried, Tartare Sauce	.55	.75
	Snapper Steak, Fried or Broiled, French Fried Potatoes	.60	.80
	Whole, Broiled Pompano, Lemon Butter Sauce	1.25	1.45
We are not responsible for lost articles	Salmon Steak, Broiled, Lemon Butter Sauce	.65	.85
	Whole Flounder, Broiled, or Flounder Steak	.65	.85
	Whole Gulf Trout, Broiled or Fried	.65	.85
	Halibut Steak, Broiled, Lemon Butter Sauce	.65	.85
	Broiled Tenderloin of Trout, Lemon Butter Sauce	.55	.75
	Fried Tenderloin of Trout, Tartare Sauce, French Fried Potatoes	.40	.60
	Broiled Shad Roe on Toast with Bacon, French Fried Potatoes	.85	1.05
	JEB'S COMBINATION SEAFOOD PLATTER	.65	.85
Reasonable charges made for Corkage	Stuffed Crab with Tartare Sauce, French Fried Potatoes	.30	.50
	Broiled Oysters on Toast with Bacon	.50	.70
	Fried Oysters, New Orleans Style...Dozen .65...Half Dozen	.35	...on Dinner...55
	Scallops, Fried or Broiled, Tartare Sauce	.65	.85
	Whole Spanish Mackerel, Broiled, Cole Slaw, F. F. Potatoes	.65	.85
	Fried Smelts, in Butter, French Fried Potatoes	.40	.60
	Crabmeat au Gratin	.75	.95
	Fillet of Trout Marguerite	.75	.95
	Fillet of Trout Almondine, Fried	.75	.95
	Shrimp, a la de John	.75	.95
	Shrimps Creole with Rice	.50	.70
	Pompano, en Papillotte	1.00	1.25
	Lobster, a la Newburg in Casserole	.85	1.05
	Whole Southern Lobster, Broiled	1.00	1.20
	Half Southern Lobster, Thermidor	.90	1.10
STEAKS AND CHOPS	Fillet Mignon with Mushroom Sauce	.75	.95
	Chopped Sirloin Steak, Mushroom Sauce, French Fried Potatoes	.45	.65
	Small Tenderloin Steak with Green Peas, French Fried Potatoes	.75	.95
	K. C. Sirloin Steak, French Fried Potatoes	.65	.85
	K. C. Porterhouse Steak, French Fried Potatoes	1.50	1.70
	K. C. Sirloin Steak from the Strip	1.25	1.45
	JEB'S SPECIAL Sirloin from the Strip, Thick Cut, F.F. Pot.	2.00	2.20
	Lamb Chops, Broiled on Toast	.55	.75
	Baked Sugar Cured Ham, Candied Yams	.55	.75
	~~Country Ham Steak, Natural Gravy~~	.55	.75
	Half, Spring Chicken, Fried or Broiled	.75	.95
ENTREES	Baked Short Ribs, Candied Yams	.40	.60
	Barbecued Lamb with Spaghetti	.50	.70
	Beef Tongue and Spinach	.40	.60
	Baked Red Snapper, Spanish Style	.30	.50
	Beef Stew with Vegetables	.30	.50
	Minced Ham Omelette, French Fried Potatoes	.35	.55
	Brains and Eggs Omelette	.35	.55
	Roast Pork, Beef or Lamb, Candied Yams or Mashed Potatoes	.50	.70
	Meat Balls with Spaghetti in Casserole with Roman Cheese	.65	.85
	Breaded Veal Cutlets, Cream Sauce, French Fried Potatoes	.45	.65
	Pan Broiled Calf Liver Smothered with Onions	.40	.60
	Charcoal Broiled Pork Chops, French Fried Potatoes	.45	.65
Choice of 2 VEGETABLES	Candied Yams, Buttered Beets, Rutabagas, Garden Spinach, Boiled New Potatoes, Parsley Butter		

DESSERTS - Choice of Ice Cream or Cornflakes Custard

COCKTAILS

JEB'S
Seafood House

Across from Terminal Station

416 North 26th Street

BIRMINGHAM, ALABAMA

PHONE 7-9743

ASK ABOUT OUR
PACKAGE GOODS

G. J. JEBELES, Prop.

SOUVENIR

COCKTAILS

Presidente	50c
Old Fashioned	35c
Dry Martini	35c
Manhattan	35c
Side Car	40c
Daiquiri	40c
Bacardi	50c
Orange Blossom	35c
Stinger	60c
Champagne Cocktail	75c
Ron Rico Cocktail	35c
Zombie	1.00
Jack Rose	40c
Clover Club	40c
Bronx Club	40c
Jeb's Special	45c

CORDIALS

Creme De Menth	60c
Blackberry Liquer	35c
Peach Liquer	35c
Apricot	35c
Garden Club	30c

SOURS

Gin	35c
Whiskey	35c
Scotch	60c
Rum	40c
Brandy	60c

BRANDIES

Lairds Apple Jack	35c
Hennesee Imported	60c
Vodka	35c

GIN

King Arthur	30c
Gordon's	35c
Fleishmann's	30c
Gilbey's	30c
Calvert	30c
Cavalier	30c

RUMS

Bacardi	45c
Ron Rico	35c
Pilgrim	35c
Carioca	35c

BOURBON and RYE WHISKEY

Four Roses Bourbon	35c
Four Roses Rye	35c
Paul Jones Bourbon or Rye	35c
Golden Wedding	30c
Seagram's 7 Crowns	35c
Seagram's 5 Crowns	35c
Calvert Special	30c
Calvert Reserve	35c
Barclay's Gold Label	30c
Barclay's Private Stock	35c
Glenmore Silver Label	30c
Tom Hardy	30c
Waterfill and Frazier	30c
Mattingly and Moore	30c
T. W. Samuels	35c

SPECIAL LONG DRINKS

Whiskey Collins 35c

Planters Punch 50c

Gin Buck 35c

Fresh Fruit Lemonade 25c

Rum Collins 35c

Cuba Libra 35c

Brandy Fizz 50c

Fresh Orangeade 25c

Claret Lemonade 35c

Tom Collins 35c

Gin Fizz 35c

Fresh Fruit Punch 25c

Silver Fizz 45c

Golden Fizz 50c

Rye Egg Nogg 60c

Sherry Egg Nogg 50c

Sherry Flip 45c

RICKEYS

Gin 35c

Puerto Rico 35c

Sloe Gin 35c

Apricot Brandy 50c

AMERICAN BONDED and CANADIAN WHISKEYS

Old Taylor	40c
Old Grand Dad	40c
Glenmore Gold Label	40c
I. W. Harper	40c
Old Overholt	40c
Mount Vernon	35c
Seagram's V. O.	50c
Ancient Age	40c
Canadian Club	50c
Old Forester	45c

SCOTCH WHISKEYS

White Horse Cellar	50c
Teachers Highland Cr.	50c
Old Angus	50c
Black and White	50c
Johnie Walkers Red	55c
Vat 69	55c
King William IV	50c
Dewars White Label	55c
Martins V. V. O.	50c
Haig and Haig 5 Star	55c

BRANDIES

Lairds Apple Jack 35c
Hennesee Imported 60c
Vodka 35c

GIN

King Arthur 30c
Gordon's 35c
Fleishmann's 30c
Gilbey's 30c
Calvert 30c
Cavalier 30c

RUMS

Bacardi 45c
Ron Rico 35c
Pilgrim 35c
Carioca 35c

BOURBON and RYE WHISKEY

Four Roses Bourbon 35c
Four Roses Rye 35c
Paul Jones Bourbon or Rye 35c
Golden Wedding 30c
Seagram's 7 Crowns 35c
Seagram's 5 Crowns 35c
Calvert Special 30c
Calvert Reserve 35c
Barclay's Gold Label 30c
Barclay's Private Stock 35c
Glenmore Silver Label 30c
Tom Hardy 30c
Waterfill and Frazier 30c
Mattingly and Moore 30c
T. W. Samuels 35c

GINGER ALES and MINERAL WATER

	Pints	Splits
White Rock	35c	20c
Appolenaris	40c	
Canada Dry Ginger Ale	20c	10c
Buffalo Rock Ginger Ale	20c	10c
7-up	20c	10c
C. D. Sparkling Water	20c	10c
Coca Cola		10c

FOR WINES and CHAMPAGNES

Please Ask the Waiter

REASONABLE CHARGE MADE FOR CORKAGE